

# Canyon Ballroom

AT MINERALS HOTEL

## Thanksgiving Buffet

### Cold Buffet

#### CHILLED SEAFOOD BAR

Jumbo Shrimp + Chipotle Lime Cocktail  
Seared Garlic Pepper Ahi Tuna – Cucumber Wasabi Sauce + Seaweed Salad

#### LOCAL AUTUMN FRUITS + CHEESE

Fresh + Dried Fruits – Quince + Fig Jam – Parmesan + Raisin Nut Crisps

#### SEASONAL SOUP + SALAD

Butternut Squash Bisque – Granny Smith Apples  
Prosciutto, Melon + Baby Arugula – Balsamic Syrup  
Fresh Mozzarella, Confetti Tomatoes + Roasted Yellow Peppers  
Capicola, Aged Provolone + Grapes  
Classic Caesar Salad  
Pickled + Chilled Vegetables – Marinated + Cured Olives – Sweet + Hot Peppers  
Minted Feta, Pomegranate + Toasted Pine Nuts

### Hot Buffet

Pumpkin Seed Crusted Salmon – Spiced Rum Butter  
Chicken Madeira – Grilled Artichoke + Sweet Peppers  
Braised Shorts Ribs – Red Wine Demi-glace, Caramelized Cipollini Onions  
Yukon Gold Mashed Potatoes – Chives  
Roasted Autumn Root Vegetables  
Maple + Brown Sugar Glazed Sweet Potatoes – Marshmallows  
Butter Green Bean + Frizzled Onions  
Cornbread Stuffing – Chestnuts + Sausage

#### CARVING BOARD

Golden Roasted Turkey – Traditional Gravy, Cranberry + Orange Relish  
Honey Cured Ham – Pineapple + Cherry Chutney

#### PASTA

Wild Mushroom Ravioli – Truffle Parmesan Sauce  
Four Cheese Baked Ziti

### Dessert

Warm Apple + Berry Crisp – Pumpkin + Pecan Pies – Carrot, Red Velvet + Chocolate Cakes  
Cookies + Brownies – Berry + Chocolate Mousse – Mini Italian Pastries

**Thurs., November 28<sup>th</sup> 2024 🍁 Seatings — 11:00am, 1:30pm or 4:00pm**

Ages 12 & Over – \$68 per person | Kids 4-11 – \$28 per person | Under 4 – Free (plus tax and administrative charge)

Live Entertainment. Reservations are required, call 877.627.9114. Space is limited.